



*Spring & Summer*  
MENU COLLECTION

2026

**BISTRO to go CATERING**  
creating extraordinary relationships through food

# Spring & Summer Everyday Comfort Menu

Lunch, dinner or anytime you crave Bistro. Our chefs have paired side dishes with entrees to simplify your menu planning.  
Feel free to change up your preferences • Prepared to share

Rolls & butter and earth-friendly compostable paperware included. Add a side salad for \$5pp or an additional side for \$4pp

## entrees

### **POULTRY** *organic | antibiotic free* *includes sides listed*

**Heirloom Tomato Chicken** pan seared chicken breast, shaved parmesan, fresh basil, balsamic glaze drizzle (DF/GF) \$24

*Paired with Charred broccoli DF/GF, Rice Pilaf VEG*  
*Add Lemon Piccata Salmon add \$6pp*

### **Chicken Piccata** *vintage bistro*

pan seared chicken breast, lemon butter, capers, white wine \$24

*Paired with Summer green bean heirloom cherry tomato salad VGN/DF/GF Rice Pilaf VEG*  
*Add Caprese Salmon GF add \$8pp*

**Grilled Chicken Fajitas** carved grilled chicken, sautéed onions, peppers, salsa, sour cream, limes (GF) \$24

*Paired with Grilled Vegetables VGN/DF/GF, Spanish Rice VGN/DF/GF*  
*Add Grilled Carved Steak GF add \$8.50pp*

**Honey BBQ Chicken** garnished with scallions (GF/DF) \$22

*Paired with Avocado corn tomato salad GF/vegan, Yukon gold sea salt potatoes GF/vegan*  
*Add Honey BBQ pulled pork GF add \$5pp*

**Teriyaki Pineapple Chicken** *vintage bistro*

glazed chicken breast, caramelized pineapple, charred oranges, scallions, shredded red cabbage, (DF) \$24

*Paired with Grilled Vegetables VGN/DF/GF, Wild Rice GF*  
*Add brown sugar spiced salmon GF add \$8pp*

### **Lemon Parmesan Chicken** *vintage bistro*

Chicken breast, butter lemon, white wine \$26

*Paired with Grilled Asparagus VGN/DF/GF, Basil penne Pasta NF*  
*Add Bay Crab Cake with lemon aioli add \$10pp*

**Chicken Milanese** lightly breaded chicken breast spring greens, heirloom cherry tomatoes, olive oil, fresh basil, shaved Parmesan cheese \$24

*Paired with Grilled Asparagus DF/GF, Basil Penne Pasta VEG*  
*Add char-grilled carved steak add \$8pp*

**Citrus Lemon Pepper Roasted Chicken** Airline chicken breast, fire-charred lemons (GF/DF) \$24

*Paired with Charred broccoli DF/GF, Rice Pilaf VE*



## BEEF

*includes sides listed*

**Smokey Beef Brisket** thinly carved, honey BBQ sauce (GF) \$26  
*Paired with Charred Broccoli VEG/GF, French Potato Salad VGN/DF/GF*  
*Add Crispy Chicken, Honey Mustard add \$6pp*

**Argentinian Char-Grilled Carved Steak** chimichurri sauce (DF/GF) \$26  
*Paired with Avocado Corn Salad VGN/DF/GF, Spanish Rice VGN/GF/DF*  
*Add Grilled Marinated Chicken, Chipotle Aioli, Pico De Gallo GF add \$7pp*

**Tenderloin Glazed Beef Tips** (GF) \$28  
*Paired with Simple Green Salad VGN/DF/GF, Wild Rice DF/GF Add Orange Chili Grilled Shrimp GF add \$9pp*

## SEAFOOD *wild | sustainable*

*includes sides listed*

**Brown Sugar Spiced Salmon** with pineapple salsa, char-grilled limes (DF/GF) \$25  
*Paired with Summer Sautéed Vegetables VGN/DF/GF, Coconut Rice DF/GF/VEG*  
*Add on Argentinian Char-Grilled Carved Steak with chimichurri DF/GF add \$8pp*

**Caprese Salmon** Heirloom cherry tomatoes, white wine, shallots, Balsamic Glaze drizzle, olive oil, fresh basil (DF/GF) \$25  
*Paired with Grilled Asparagus with Lemon Zest VGN/DF/GF, Spinach Orzo Feta Salad VEG*

**Honey Mustard Grilled Salmon** (GF) \$25 *vintage bistro*  
*Paired with fresh petite green beans GF/VEG*  
*Roasted Yukon gold & sea salt potatoes VGN/DF/GF*

**New Orleans Gumbo Shrimp, Crab & Chicken** \$32  
*Paired with White rice*  
*Paired with Summer green bean heirloom cherry tomato salad VGN/DF/GF*

**Bay Crab Cake** with lemon dill aioli \$29  
*Paired with grilled asparagus & Roasted Yukon gold & sea salt potatoes VGN/DF/GF*

 **Additional sides add \$5pp** 

## VEGAN

*includes sides listed*

**Summer Succotash** local heirloom cherry tomatoes, sweet corn edamame, charred red peppers, onions zucchini, basil pesto, herb polenta (VGN/DF/GF) \$23  
*Paired with simple green salad GF/VGN*

**BBQ Jackfruit with apple cider slaw** (VGN/DF/GF) \$24  
*Paired with Avocado tomato Corn Salad VGN/ DF/GF, French Potato Salad DF/GF Kaiser on side*

**Island Black Bean Croquettes** charred pineapple and pico de gallo (VGN) \$24  
*Paired with Summer green bean heirloom cherry tomato salad VGN/DF/GF Spanish Rice DF/GF*

**Vegan Crab Cake** hearts of palm (VGN) \$24  
*Paired with Corn Maque Chaux VGN/DF/GF, Wild Rice VGN/DF/GF*

## PASTA

*Served with artisan salad, rolls & butter*

**Basil penne pasta** roasted tomatoes, fresh basil pesto, olive oil, Locatelli cheese VEG/No nuts \$20

**Macaroni Cheese** blend of three cheeses (VEG) \$20

**Garden Lasagna Pasta** fresh summer vegetables, plum tomatoes, Locatelli & mozzarella cheese, spinach and fresh basil (VEG) \$20

**Pasta, Sauce & Melted Mozzarella** The Simple dish \$18

**Choose one type of pasta, prepared** half pan \$75

**Add grilled chicken breast (GF/DF) add \$7**  
**Add sauteed jumbo garlic shrimp (GF) add \$9**

## extras

Decorative Reusable Heated Serving Racks complete with sterno fuel and water pan (recommended one per hot item) \$22 each

Earth-friendly Sustainable paper products: 9" plates, forks, knives, napkins \$3.50pp

*\*Commercial "Real" Serving equipment is only used for staffed events\**





## Sandwich Options

### Bistro Artisan Sandwich Package on a Tray

choice of sandwiches • chilled side(s) • sea salt chips • gourmet cookie | with one side \$19 • with two sides \$22  
*includes earth friendly paperware*

### Bistro Artisan Individual Boxed Lunch

choice of individual sandwich • chilled side • sea salt chips • gourmet cookie | \$20  
*includes earth friendly paperware, fork, napkin, salt & pepper*

### Individual Sandwich a la Carte \$10

*unless otherwise noted*

## Artisan Sandwiches

*all dressings and condiments on the side*

### Southern Club Kaiser

Carved smoked turkey, pepper jack cheese, bacon, candied jalapeños, smoky chipotle aioli, leaf lettuce, on an onion brioche kaiser roll

### Cranberry Almond Chicken Salad Crossant

Plum tomato, leaf lettuce, on a croissant (nuts)

### The Prime Rib Sandwich

Shaved roast beef, white cheddar cheese, plum tomato, leaf lettuce, horseradish cream, on a French baguette

### Lemon Caprese Baguette

Lemon preserve vinaigrette, fresh buffalo mozzarella, plum tomatoes, micro greens, on a French baguette (veg)

### Chicken Cheddar Wrap

Grilled chicken, shredded cheddar, romaine, plum tomato, ranch, in a wheat tortilla wrap

### Grilled Veggie Baguette

Zucchini, yellow squash, red and green peppers, roasted tomato, leaf lettuce, red pepper, hummus, balsamic vinaigrette, on a French baguette

### Classic Turkey Ciabatta

Carved smoked turkey, provolone cheese, plum tomato, leaf lettuce, mayonnaise, Dijon mustard, on a ciabatta roll

### Buffalo Chicken Wrap

Buffalo chicken, pico de gallo, shredded cheddar, chopped romaine, in a wheat tortilla wrap, with ranch

### Retro French Suite Croissant

Brown sugar baked ham, Swiss, plum tomatoes, leaf lettuce, honey mustard, on a croissant

*\*Gluten-free bread\* add \$2 each | Wrapped with name for \$1*

**The perfect lunch for those on the run! Everything is packaged and ready to go, including paper products.**

Delivery minimum 12 persons. No minimum order for pick-up.

### Value Lunch

#### Simple Lunch Bag

*available for pick-up only | \$13 per lunch*

Basic sandwich with sliced meats & cheese on a kaiser roll with tomato, lettuce, mayo & mustard packets. Includes potato chips, cookie, and fork & napkin.

**Choice of sandwich:** Turkey & Provolone • Ham & Cheddar • Cheese & Veggies

Add a fresh fruit bowl or pasta salad for \$4 per person



# Entree Salads

The perfect lunch for those on the run! Everything Is packaged and ready to go, Including paper products.

## Salad Options

**Bistro Salad Bowls to Share \$20pp**  
choice of two (2) salads for guests to share  
one chilled side dish • naan • gourmet cookie

**Bistro Individual Salad Boxed Lunch \$22pp**  
choice of individual entree salad  
chilled side dish • naan • gourmet cookie

**add 4oz carved chicken \$4**  
**add 4oz of salmon \$6**  
**add 4oz of steak \$8**  
+ earth friendly paperware included

all dressings on the side

## Individual Salads a la Carte

### Artisan Simple Salad \$10

Romaine ribbons, spring greens, plum tomatoes, cucumbers, balsamic vinaigrette or buttermilk ranch upon request (vegan)

### Strawberry Pecan Salad \$12

Romaine ribbons, spring greens, strawberries, sugared pecans, feta crumbles, raspberry walnut vinaigrette (nuts, veg, GF)

### Caesar Salad \$12

Romaine ribbons, shaved parmesan cheese, cherry tomatoes, asiago cheese croutons, Caesar dressing (pescatarian)

### Power Bowl \$13

Shredded kale, spring greens, chopped romaine, quinoa, cilantro, scallions, avocado, tomato, cucumber, chickpeas, dried cranberries, sunflower seeds, balsamic vinaigrette (GF,vegan,ND)

### Blackberry Orchard \$13

Blackberries, romaine ribbons, spring greens, pepitas, crumbled lemon stilton cheese, Blackberry vinaigrette (GF,veg)

### Asian Wonton \$13

Romaine ribbons, spring greens, shredded cabbage, crispy wontons, cucumber, edamame, toasted almonds, carrots, sesame ginger vinaigrette (veg)

### Summer Peach Salad \$13

Romaine ribbons, spring greens, blueberries, peaches, crumbled goat cheese, champagne vinaigrette (veg, GF)

*Delivery minimum 12 persons. No minimum order for pick-up.*

## Chilled Sides

Spring/Summer

Select for your Sandwich or Salad package, or purchase a la carte for \$5 per person

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- **Fresh Fruit & Berry Bowl (GF/vegan)**
- **Cucumber Tomato Salad** cucumber, tomato, red onion, Italian vinaigrette (GF/vegan)
- **Spring Pasta Salad** cherry tomatoes, fresh basil, mozzarella, cucumber, herb vinaigrette (veg)
- **Really Good Potato Salad** eggs, celery, red onion, dijon, olive oil, white balsamic vinegar, mayonnaise (GF/veg)
- **Summer Corn & Tomato Salad** corn, peppers, tomato, basil, vinegar, olive oil GF/vegan)
- **Broccoli Bacon Cranberry Salad** broccoli, bacon, cheddar cheese, cranberries, red onion, sweet cream dressing (GF)





*something  
sweet*

**Cannoli with sprinkles** \$57/dozen

**Chef crafted gourmet bar cookies** \$57/dozen

**Gourmet Cookie** Chef's selection \$27/dozen

**Chocolate Brownie** \$57/dozen

**Gourmet Cupcakes** Chef's selection \$57/dozen



# Beverages

## Coffee or Tea Travel Box

dark roast regular & decaf, cream, sugar in the raw, sweetener, eco cups \$42 serves 8

## Hot Chocolate Travel Box

with mini marshmallows on the side. \$42 serves 8

## Individual Bottles of Fruit Juice

Cranberry • Orange • Apple \$3.75

**Vintage Sodas Assorted local flavors \$3.25**

**Flavored Pellegrino \$4.00**

**Coca-Cola Classic \$2.95**

**Diet Coke \$2.95**

**Pepsi \$2.95**

**Diet Pepsi \$2.95**

**Bottled Water \$2.50**

**Bottled Iced Tea \$3.75**

**Bottled Calypso Assorted Lemonades \$4.25**





# Good Morning!

# Simply Breakfast

## Seasonal Menu Selections

**Served in family-style pans & bowls**

### **Morning Comfort**

hot options

#### **Bistro Grand Breakfast: \$24 pp**

Pastry assortment, fresh fruit & berries, scrambled eggs, bacon & sausage, and homefries.

Add ketchup, cheddar cheese, or hot sauce.

#### **Basic Breakfast: \$21pp**

Scrambled eggs, bacon & sausage, and homefries. (GF)

Add ketchup, cheddar cheese, or hot sauce.

**Top Your Scramble add \$2.50 per person** choose 1

- Ham & cheddar cheese (GF)
- Tomato basil bruschetta & Parmesan cheese (GF)
- Pico de gallo & smoked gouda cheese (GF)

#### **Bistro Signature French Toast Breakfast \$21 pp**

Brown sugar caramel cream French toast (2pcs pp), fresh fruit & berries, bacon & sausage. Add sugared pecans \$1 pp (GF, veg)

#### **Bistro French Country Breakfast \$18 pp**

Fresh baked quiche (choose Caprese or Lorraine), vanilla yogurt, fresh fruit & berries.

#### **Crispy Chicken & Waffles Breakfast \$22pp**

Crispy chicken, Belgian waffles, fresh fruit & berries. Served with maple syrup.

#### **Bistro Oatmeal \$15 pp**

Old-fashioned oats with topping tray. Brown sugar, cranberries, pecans, coconut milk. (GF, vegan) Side of fresh fruit & berries.

### **Simple Mornings**

cold options

#### **Morning Wake-Up Breakfast: \$15 pp**

Pastry assortment, fresh fruit & berries, chilled juice (includes cups).

#### **Smoked Salmon & Bagels Breakfast: \$25 pp**

Assorted bagels, cream cheese, smoked salmon, capers, hard-boiled eggs, tomato, red onion.

### **Simply Healthy**

#### **Crunchy & Sweet Breakfast: \$19 pp**

Good morning granola (crunchy oats, sugared almonds, pecans, cranberries), fresh fruit & berries, vanilla yogurt, pastry assortment. Served with local jam & butter. (veg)

#### **Breakfast Power Bowl: \$75 half pan**

Quinoa, old-fashioned oats, cinnamon apples, coconut milk (included on the side), almonds, fresh berries, cranberries, sunflower seeds. Serves 12 (GF, vegan)

Add earth-friendly paperware (plates, napkins, utensils) \$3pp

Add decorative disposable heating racks (recommended 1 per hot item) \$22 each

*Pickup or delivery minimum 12 persons*

*Increased charges incurred prior to 7:00am*

## ADD SIDES

**Sausage** pork 12 patties \$36 (GF)

**Sausage** turkey 12 patties \$36 (GF)

**Bacon** 24 strips \$36 (GF)

**Homefries** 10-12 servings ½ pan \$45 (GF, veg)

**Loaded Homefries** with cheese, bacon, & scallions. (serves 10-12) ½ pan \$55 (GF)

**Quiche** Fresh baked. (serves 6-8) \$38.00 each

- Caprese - tomato, basil, & mozzarella (veg)
- Lorraine - bacon, onion, & swiss
- Roasted Vegetable - squash, bell pepper, onion (veg)

**Fresh Fruit & Berry Bowl** (GF, vegan)

- small bowl (serves up to 10) \$45
- medium bowl (serves 12-15) \$65
- large bowl (serves up to 45) \$135

**Pastry Assortment** Chef's selection \$66 per dozen (veg)

**Good Morning Granola** Crunchy oats, honey, dried cranberries, sugared almonds, pecans \$5 per 6 oz. cup (GF, vegan, nuts)

**Bistro Signature French Toast** with brown sugar caramel cream sauce. (12 slices) (veg) \$54  
Add sugared pecans \$12 per pan (GF, nuts)

## BEVERAGES

**Coffee service** Dark roast regular & decaffeinated, cream, sugar in the raw, sweetener eco cups \$4 pp

**Premium Hot Tea** assorted tea bags, hot water, cream, sugar, sweetener, lemon, honey eco-cups \$4 pp

**Coffee or tea travel box** Dark roast regular & decaf, cream, sugar in the raw, sweetener, eco cups \$42 (8 servings)

**Individual bottles fruit juice** Orange juice, cranberry, or apple (includes cups) \$3.75

**Bottled water** \$2.50

*Servingware, paperware, and heated serving dishes can be included for an extra charge.*



# Soups to Savor

*Spring/Summer*

Chicken Dumpling  
Tomato Basil Bisque (veg)  
Broccoli Cheddar (veg)  
Vegetable Minestrone (veg)  
Chef selection (please inquire)

Bowl - \$8.50 per person • 12oz

*includes crackers • 48 hours to order*



# Bistro Kids



**Our children's menu is designed to appeal to the younger palette, portion & price.**

## Choices

one selection for \$12 per child • two selections for \$14 per child • three selections for \$16 per child with adult full meal catering order over 25 people.

Adult meals half price for kids under 10 years of age.

Macaroni & Cheese  
Chicken Strips with honey BBQ or honey mustard  
Mini Burgers  
All Beef Hot Dogs with condiments  
Grilled Chicken Strips  
Fresh cut fruit  
Macaroni Salad  
Tossed Garden Salad  
Spiral Pasta with sauce or butter  
Buttered Corn  
Mashed Potatoes & Gravy

Mini Vanilla Sugar Cupcakes \$1 each



# BISTRO *artistry*

Presentation is *everything*

The grandest of all displays is a customized, chef crafted, grazing table. Each table scape is designed with your unique vision and preferences. Every serving piece is hand selected to enhance your presentation and highlight your venue. Grazing Tables are perfect for signature staffed events and offer the most memorable visual and flavor experience.

Grazing tables consist of two or more grand presentation display selections.

# GREAT BEGINNINGS

## relationships BEGIN AT THE table

### GRAND DISPLAYS

**SEASONAL FRESH FRUIT DISPLAY \$7 pp** Cut and sliced fresh fruit with vanilla bean yogurt dip - pineapple, melons, berries and fresh mint. (GF|veg)

**SEASONAL ARTISAN FRUIT & CHEESE \$10 pp** A multi-tiered display or layered on rustic boards. Chef selected wedges and slices of domestic and imported, hard and soft cheeses, specialty jams and varied mustards. Garnished with grapes, figs, seasonal fruits and fresh herbs. (veg/GF) Gourmet crackers on the side.

**with Charcuterie \$15 pp** - carved and sliced cured meats, nuts, dried fruit, jams, grainy mustards and crusty breads.

**ANTIPASTI \$15 pp** An overflowing decorative masterpiece filled with Italian inspired artisan ingredients. An abundance of cured meats, hard and soft cheeses, crusty breads, olives, marinated mushrooms, pickled vegetables, tomato basil bruschetta, roasted tomatoes, spinach artichoke dip and honey mustard. Garnished with cherry tomatoes, pepperoncinis, and savory prosciutto-wrapped salt sticks.



*All Grand Displays require a minimum of 15 guests Assembled on disposable trays for unstaffed events  
All staffed events will be prepared on commercial serving pieces at no additional cost*



**Spanish Tapas \$15 pp** Manchego cheese wedge, goat cheese, smoked cheddar and a sampling of Spain's cured meats, jamon, serrano ham, chorizo sausage, and pineapple, Marcona almonds, olives, whole grain mustard, black bean corn salsa, mojo verde. (GF) Grilled bread on the side.

**Mezze \$13 pp** A kaleidoscope of vibrant color and flavor. Hummus, cherry heirloom tomatoes, fresh and grilled vegetables, roasted tomatoes, olive medley, balsamic vinegar, flavored olive oils and herbs, grape leaves, nuts, olives, feta, tabbouli, chopped Greek salad and tzatziki. Garnished with lemon wheels and fresh mint. (veg/GF) Grilled naan on the side.

**Farmer's Market Crudite \$7 pp** Fresh vegetables and dips garnished with grapes, radish clusters and greenery. Baby carrots, broccoli, cauliflower, assorted colorful peppers, cherry tomatoes, cucumbers and other seasonal vegetables. Whimsical hollowed cabbage serves as dip holder for buttermilk ranch. (veg/GF)

**Fiesta Salsa & Dips Bar \$8 pp** A Latin inspired assortment of flavors, including traditional tomato salsa, salsa verde, guacamole, cilantro corn black bean salsa, pico de gallo, & roasted jalapenos. Served with white corn tortilla chips, and fresh grilled pineapple. (vegan/GF)

**Alfresco Dips Bar \$10 pp** Hummus, spinach artichoke dip, tomato basil bruschetta, and Greek chopped salsa, garnished with grapes, cherry tomatoes and fresh herbs. (veg/GF). Pita bread and asiago cheese crostini for dipping.

### French Brie Cheese

A wheel of triple cream brie drizzled with your choice of sugared pecans and brandy caramel creme or apricot drizzle. Served at room temperature with butter crackers and French baguette bread. Garnished with fresh berries and rosemary. (GF/veg)

- \$135 per wheel
- \$45 per 1/3 wheel

### Margarita Jumbo Shrimp Cocktail \$10 pp

A magnificent presentation of chilled jumbo shrimp, arranged with lime wheels on the edge of a tall glass pedestal bowl, filled with mango pineapple salsa. Accompanied by mini shrimp cocktail shooters with traditional cocktail sauce. (GF)

### Smoked Salmon Platter \$14 pp

Thinly sliced smoked salmon, lemon dill aioli, capers, red onion, hard boiled egg, and lemons. Garnished with smoked salmon crostini - the perfect accompaniment.

### Summer Heirloom Tomato & Salt Bar \$15 pp

Sweet summer tomatoes, artisan salts, flavored olive oils and balsamic glaze, bruschetta, a variety of goat cheese logs, buffalo mozzarella, burrata, pesto. Served with crusty breads, crostini, & grissini. Garnished with rosemary & fresh basil. \*Seasonal item - only available for staffed events\* *Minimum 50 guests*

### Southern Biscuit Bar \$15 pp

Flaky petite biscuits, stuffed and accompanied by decadent southern style fillings: Jams, flavored cream cheese, honey, carved ham, whipped butters, syrups, fruits, berries & spreads, all presented in a country-style, over-the-top display. \*Not intended to be a meal - only available for staffed events\* *Minimum 50 guests*

### Simply Fruit & Cheese \$8 pp

Fresh cut fruit paired with a variety of domestic cheese cubes & assorted crackers.

### Simply Fruit, Cheese, & Meat \$10 pp

Fresh cut fruit accompanied by assorted domestic cubed cheese & meat with mustards & jams. Crackers on the side.

### Dips \$6 pp

*Unless otherwise noted. Choose up to two selections.*

- **Eggplant Caponata** with toasted baguette slice
- **Hummus** with naan (vegan)
- **Spinach artichoke dip** with white corn tortilla chips
- **Buffalo chicken dip** with white corn tortilla chips
- **Queso dip** with white corn tortilla chips

## A contemporary display of around the world flavor

*Choice of: (Minimum 2 dozen per type)*

### CROSTINI \$42 per dozen *unless noted*

*Crispy little toasts with delicious toppings*

- **Summer Crostini** (veg) Tomato basil bruschetta, extra virgin olive oil with parmesan cheese on asiago cheese crostini
- **Farm Stand Crostini** (veg) Balsamic-glazed peaches with red onions and goat cheese on crispy asiago toasts
- **The Woods Crostini** (veg) Cremini mushrooms, caramelized onions, crumbled gorgonzola with balsamic drizzle
- **Harvest Crostini** Crispy Granny Smith apples, Applewood-smoked bacon, aged cheddar, honey mustard
- **French Cafe Crostini** (veg) whipped goat cheese, sliced strawberries, dark balsamic glaze \$50.90/dz
- **Aged Classic Crostini** Smoked salmon with lemon dill mousse \$50.90/dz
- **Toast & Jam Crostini** whipped goat cheese rosette, blackberry serrano jam on toasted baguette

### JEWELLED SKEWERS \$42 per dozen *unless noted*

*Choose up to 4 types (minimum 2 dozen per type)*

- **Buffalo & bleu cheese chicken skewer**, celery stick & ranch to dip
- **Honey sriracha chicken skewer** (GF) with spicy pineapple and cilantro salsa
- **Thai peanut chicken skewer** spicy peanut dipping sauce, honey roasted peanuts, cilantro, purple cabbage, scallions, sesame sticks
- **Chipotle chicken skewer** (GF) aioli & pico de gallo
- **Maple bourbon chicken skewer** (GF) sweet bourbon mustard, scallions, purple cabbage, red pepper
- **Sesame ginger chicken skewer** sesame ginger sauce, scallions, sesame seeds, red pepper, pineapple, red cabbage
- **BBQ chicken & bacon skewer** (GF) honey bbq sauce, bacon crumbles
- **Grilled and chilled pesto shrimp skewer** (GF) lemon slices, red pepper, cherry tomato
- **Jumbo Garlic scampi shrimp skewer** (GF) grilled and drenched in garlic butter lemon slices, parmesan cheese, parsley \$48/dz
- **Jumbo Blackened shrimp skewer** (GF) spicy ranch, pico de gallo, scallion, lime \$48/dz
- **Bulgogi sesame marinated steak skewer** (GF) Korean chili sauce, red pepper \$48/dz
- **Teriyaki steak skewer** teriyaki sauce, red pepper, scallion, pineapple, orange slices, red cabbage \$48/dz
- **Teriyaki vegetable skewer** (vegan) teriyaki sauce, red pepper, pineapple, lime slices, scallion, red cabbage
- **Balsamic vegetable skewer** (GF | vegan) balsamic dressing for dipping
- **Pesto grilled tofu and cherry tomato skewer** (GF | vegan) grilled tofu and cherry tomato with pesto drizzle
- **Basil pesto tortellini skewer**
- **Fresh fruit & berry skewer** (GF | vegan) with vanilla yogurt dip (veg)



## Cocktail Sized Individual Small Bites

### PETITE APPETIZER SANDWICHES \$54 per dozen

Miniature sized versions of our classic Bistro sandwiches.

Order by the dozen.

- **Roast Turkey and Provolone** with balsamic glaze, tomato & lettuce on mini French knot
- **Cranberry Almond Chicken Salad** with tomato & lettuce on mini croissant
- **Ham and Swiss** with honey mustard, tomato & lettuce on mini french knot roll
- **Caprese** roasted tomato, basil, mozzarella, shaved parmesan & balsamic vinaigrette on focaccia (veg)
- **Ratatouille:** Roasted vegetables & hummus on focaccia (vegan)

### SANDWICH SLIDERS \$54 per dozen

(unless otherwise noted) • Minimum 2 dozen each type.

All accompanied with toppings tray unless otherwise requested

- **Honey BBQ Pulled Pork Sliders** served with honey BBQ
- **Mini Hot Dog** relish, ketchup, & mustard
- **Mini Bistro Burgers** with custom chef toppings
- **Smoked Beef Brisket** with caramelized onions on a rustic roll with honey BBQ
- **Black Bean Slider** (veg, can be vegan) chipotle aioli, pico de gallo
- **Crispy Chicken Slider** with lettuce, tomato, honey mustard
- **Smoked Pulled Chicken Slider** with honey sriracha, brioche roll
- **Buffalo Chicken Slider** Pico de Gallo, cheddar cheese & spicy ranch on the side
- **Mini Turkey Ruebens** turkey, swiss, thousand island, & sauerkraut on marble rye
- **Mini Pittsburgh Style Sandwich** shaved turkey breast, provolone, sweet n sour slaw, waffle fry, on French baguette bread, with a cherry tomato bamboo knot
- **Petite Bay Crab Cake Sliders** lemon dill tartar sauce \$60 per dozen
- **New England Lobster Rolls** - market cost
- **Braised short rib sliders** sweet onion jam, micro greens, brioche roll
- **Smoky Grilled Cheese** (veg) smoked Gouda, sharp cheddar & chipotle aioli on asiago ciabatta

### COCKTAIL SALADS \$48 per dozen

Tiny cocktail versions of our full sized salads in a clear disposable tumbler *Option: Grilled carved chicken on the side, add \$2pp.*

- **Mini Strawberry Sugared Pecan Salad** (GF|veg) Mixed greens, fresh strawberries, feta cheese, sugared pecans, raspberry walnut vinaigrette (late spring/summer)
- **Apple Harvest Salad** (GF|veg) Chopped Romaine, red grapes, vanilla sugared almonds, tart granny smith apples, gorgonzola, apple cider vinaigrette (fall/winter)
- **Mini Pittsburgh Salad** (GF|vegan) crispy potatoes, cucumber, cherry tomato bamboo pick, Italian dressing
- **Mini Caesar Salad** asiago cheese croutons

### MINI CROQUETTES \$48 per dozen

(unless otherwise noted) \*(2dz minimum)\*

- **Moroccan spiced chickpea cake** with apricot chutney (vegan)
- **Petite Bay Crab Cakes** with lemon dill tartar sauce \$market price
- **Salmon Croquettes** with lemon dill aioli \$50.90 per dozen
- **Spicy Black Bean Croquettes** (vegan) with pico de gallo, spicy vegan ranch
- **Vegan "Crab" Cakes** (GF|vegan) with vegan lemon aioli \$50.90 per dozen

### MINI QUESADILLAS, TACOS & FAJITAS \$48 per dozen

Minimum 2 dozen each type.

- **Mini Cajun Grilled Chicken Quesadillas**
- **Mini Corn, Black Bean, & Chipotle Quesadilla** (veg, can be vegan) with spicy ranch
- **Carne asada quesadilla** with tri-colored peppers, chihuahua cheese, & salsa roja
- **Chili Lime Mini Steak Quesadilla** with caramelized pineapple, chipotle aioli, & fancy slaw
- **Key Lime Grilled Chicken Fajita** key lime fajita-marinated chicken, spicy ranch, & fancy slaw
- **Mini street tacos** seasoned ground meat, sour cream, cheddar, salsa, scallions
- **Sweet Potato Empanadas** (vegan) with apricot chutney

### "SPOONS" & "FORKS"

Minimum 2 dozen each type.

- **Mini Teriyaki Meatballs** \$18 per dozen
- **Mini BBQ Meatballs** \$18 per dozen
- **Mini Marinara Meatballs** \$18 per dozen
- **Butternut Squash Ravioli** in brown sugar sage crème on mini cocktail fork (veg) \$24 per dozen
- **Chilled Thai Peanut Noodles** (veg) \$30 per dozen
- **Mini Potato & Cheese Pierogi** on a cocktail fork with caramelized onions (veg) \$24 per dozen





## Sips & Shooters

### Soup Shooters

**\$30 per dozen for 2oz**

**\$48 per dozen for 4oz eco cup**

- Butternut Squash Bisque (GF|veg)
- Tomato Basil Bisque (veg)
- Chilled Gazpacho (GF|veg)
- Wedding Soup (72 hrs notice)

*Recommended: add a Slider or Mini Sandwich*

**Grilled Cheese & Tomato Soup Shooter** smoked Gouda, sharp cheddar & chipotle aioli on asiago ciabatta, paired with a creamy tomato basil bisque \$60 per dozen

**Jumbo Cocktail Shrimp Shooter** in mini shot glass with a chilled gazpacho shooter. \$60 per dozen



# BUTLER PASSED OR STATION HORS D'OEUVRES

Minimum order 2 dozen unless otherwise noted. *Each menu item priced per dozen*

## HOT BITES

**Asian Chicken Pot Stickers** with soy dipping sauce \$39

**Chicken Wontons** \$39

**Crab Wontons** \$42

**Coconut Shrimp** with mango pineapple chili sauce \$48

**Crispy Chicken Bite & Waffles** with real maple syrup \$48

**Crispy Mac & Cheese Squares** (veg) with spicy ranch dipping sauce \$39

**Corn Cakes** (veg) with sweet onion jam \$36

**Risotto Croquettes** (veg) served with tomato cream \$36

**Spring Rolls** (vegan) with spicy mango pineapple sauce \$27

**Soul Rolls** crispy stuffed egg rolls with southern-inspired fillings \$42 *\*choose one*

- **Buffalo Chicken Soul Roll** with sharp cheddar & pico de gallo, served with cool ranch & blue cheese
- **Cajun Chicken Soul Roll** with sharp cheddar and collards, served with spicy ranch

**Stuffed Mushrooms** *\*choose one*

- **Crab Stuffed Mushrooms** with lemon breadcrumbs \$60
- **Sweet Sausage Stuffed Mushrooms** \$30
- **Herb Seasoned Breadcrumb Stuffed Mushrooms** (veg) \$30

**Kielbasa Bites** (GF) on bamboo knot, BBQ on the side \$24

**Sweet potato latkes** (veg) with cranberry chutney \$48

**Mini potato pancakes** (veg) \$48

**Pan seared scallops** with lemon thyme beurre blanc. market price

**Bacon-wrapped bacon** (GF) pork belly, smoked bacon, orange marmalade \$48

**Wild mushroom tartlet** with lemon caper vinaigrette and mixed organic baby greens \$30

**Tempura shrimp** with lemon aioli \$42

## COLD BITES

**Asian Ahi Tuna** on a cucumber round with sesame ginger glaze - minimum 4 dz \$60

**Cranberry Almond Chicken Salad Tartlets** \$30

**Manchego stuffed dates** wrapped in bacon with spicy harissa (GF) *\*seasonal\** \$30

**Prosciutto rolled asparagus** (GF) \$48

**BLT Deviled Eggs** (GF) roasted tomato, crumbled bacon, micro greens \$39

**Cranberry Pecan Basil Goat Cheese Truffle** (GF|veg) \$42

**Pecan Sweet Potato Tartlets** (veg) \$24

**Crispy artichoke blossom** (veg) with garlic aioli \$39

**Bacon wrapped tenderloin bite** with shallot marmalade (GF) market price

**Grilled parmesan garlic wings** (GF) \$39

**Chicken, brie, & peach flatbread** on teardrop naan with peach jam, pulled chicken, peaches, arugula, & red onion \$39

**Falafel** (vegan) with mini teardrop naan & tzatziki \$39

**Grilled ciabatta** Spanish tarragon chicken, green olive tapenade \$39

## PETITE PUFF PASTRY \$39 per dozen

- **Pesto Chicken Phyllo Straws**
- **Brie & Raspberry Stuffed Pastry** (veg)
- **Spanakopita spinach & feta triangles** (veg)
- **Grilled Asparagus wrapped in puff pastry** (veg)

## BAMBOO KNOTS

- **Bacon-Wrapped Scallop** teriyaki glaze - market price
- **Surf and turf** (gf) bamboo knot Jumbo garlic shrimp with a beef tenderloin tip - market price
- **Glazed Beef Tenderloin Tip & Mini Rosemary Yukon Potato** (gf) on bamboo knot with horseradish sauce - market price
- **Grape Tomato, Basil and Bocconcini** (GF|veg) on a bamboo knot served with balsamic vinaigrette \$30





## The Details

Bistro To Go is a full-service caterer. Our chefs create an array of fresh and delicious selections for all of our catering events, including weddings, office parties, corporate events, and personal celebrations. We offer creative and diverse catering menus that span cultural preferences. We also offer vegetarian, vegan and gluten free catering.

### CATERING MENUS

All menu items are available for pick-up, drop-off, and full-service catering. Visit our website, [bistroandcompany.com](http://bistroandcompany.com), to see our menus and additional information. Call 412.231.0218 #3 with questions.

### DROP-OFF CATERING

Fresh, delicious, and hand-crafted food anywhere, anytime for all occasions. Delivery fee includes complimentary set up.

### FULL-SERVICE CATERING

With Bistro To Go, you have many options – including stations, family style, plated and buffet service styles. All staffed events have a chef and minimum of 1 staff member for 4 hours. We work with premier rental companies to coordinate all your event needs. Complimentary tastings offered for staffed events over \$6,000. One complimentary, customized event consultation is available. A final guest count is due 12 days prior to event.

**Rentals & Bar Service** Bistro can coordinate all of your rental and bar service needs with the industry's best vendors. Please inquire.

### NONPROFIT CATERING

We provide local nonprofits a 5% discount for orders placed prior to 48 hours in advance and must be paid in full prior to receiving your order. Nonprofit tax exemption required.

### PAYMENT INFORMATION

Payment terms and due date(s) can be found on the bottom section of your proposal/invoice. On orders over \$1,500, a \$500 deposit is required to schedule your event. Deposits are non-refundable but can be applied to future events.

- A minimum \$45 charge will be applied to all deliveries.
- All menu items and services are subject to 7% sales tax.
- A 15% service charge applies to all staffed events.

Gratuities are not included and Bistro does not accept on behalf of staff.

### HOW TO ORDER

- Website: [bistroandcompany.com](http://bistroandcompany.com)
- Email: [cater@bistro-togo.com](mailto:cater@bistro-togo.com)
- Phone: 412.231.0218 option 3
- In person by appointment at Bistro To Go.

Contact us as soon as possible as your need arises to ensure we can provide you the highest level of service and product availability.